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Serial No. 10/047,579

AMENDMENTS TO THE CLAIMS

Claim 1 (Original) A method of forming a coated, flaked fat from a liquid mixture comprising a fat said liquid mixture having a solids fat index below the Agglomeration Boundary comprising:

selecting a liquid mixture comprising a fat, said mixture having a solids fat index

below the Agglomeration Boundary,

adjusting a generally horizontal flat plate work surface to a

temperature sufficient to change the liquid mixture into a solid,

dispensing a layer of the liquid mixture onto said work surface,

allowing the solid to form from the liquid mixture,

dispensing a preexisting solid onto said formed solid onto said formed solid, and

scraping the formed solid from said work surface.

Claim 2 (Original) The method as claimed in claim 1 where said preexisting solid is a hygroscopic food grade material.

Claim 3 (Original) The method as claimed in claim 1 where said preexisting solid is a non-hygroscopic food grade material.

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Claim 4 (Original) A method of forming a coated, flaked fat from a liquid mixture comprising a fat said liquid mixture having a solids fat index below the Agglomeration Boundary comprising:

selecting a liquid mixture comprising a fat, said mixture having a solids fat index below the Agglomeration Boundary,

adjusting a generally horizontal flat plate work surface to a temperature sufficient to change the liquid mixture into a solid,

dispensing a first layer of a preexisting solid onto said work surface,

dispensing a layer of the liquid mixture onto said dispensed preexisting solid first layer,

allowing a solid to form from the liquid mixture, and

dispensing a second layer of a preexisting solid onto said formed solid.

Claim 5 (Original) The method as claimed in claim 4 where said preexisting solid is a hygroscopic food grade material.

Claim 6 (Original) The method as claimed in claim 4 where said preexisting solid is a non-hygroscopic food grade material.

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Claim 7 (Original) A method of forming a coated, flaked fat from a liquid mixture comprising a fat said liquid mixture having a solids fat index below the Agglomeration Boundary comprising:

selecting a liquid mixture comprising a fat, said mixture having a solids fat index below the Agglomeration Boundary,
adjusting flat horizontal work surface to temperature sufficient to change the selected liquid mixture into the solid,
dispensing a layer of the liquid mixture onto said work surface, and allowing the solid to form from the liquid mixture.

Claim 8 (Currently amended) A method of forming a coated, flaked fat from a liquid mixture comprising a fat said liquid mixture having a solids fat index below the Agglomeration Boundary comprising:

selecting a liquid mixture comprising a fat, said mixture having a solids fat index below the Agglomeration Boundary,
adjusting a generally horizontal flat plate work surface to a temperature sufficient to change the liquid mixture into a solid,
dispensing a layer of a second fat onto said work surface, said second fat having a melting point of greater than 120° F
allowing said second fat to form its [the] solid phase [of said second fat],
dispensing a layer of the liquid mixture onto said dispensed solid second fat, and allowing a solid to form from the liquid mixture.

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Claim 9 (Original) The method as claimed in claim 8 where said second fat has a solids fat index profile above the Agglomeration Boundary.

Claim 10 (Currently amended) A method of forming a coated, flaked fat from a liquid mixture comprising a fat said liquid mixture having a solids fat index below the Agglomeration Boundary comprising:

selecting a liquid mixture comprising a fat, said mixture having a solids fat index below the Agglomeration Boundary,

adjusting a generally horizontal flat plate work surface to a temperature sufficient to change the liquid mixture into a solid, dispensing a first layer of a second fat onto said work surface, said second fat having a melting point of greater than 120°F,

allowing said second fat to form its [the] solid phase [of said second fat],

dispensing a layer of the liquid mixture onto said dispensed solid second fat,

allowing a solid to form from the liquid mixture,

dispensing a second layer of said second fat onto said work surface, and allowing said second layer of said second fat to form its [the] solid phase, [phase of said second fat.]

Claim 11 (Currently amended) The method as claimed in claim 10 where said ~~first layer of a second fat and said second layer of a second fat comprise different fats.~~
[comprises a third fat.]

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Claim 12 (Original) The method as claimed in claim 10 where said fats of said second fat layers have a solids fat index profile above the Agglomeration Boundary.